

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Special Events Planning

2020

SEP1 Curriculum Modification for 2020-21 (SFTY-1075)



Fanshawe College

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cae_tourismhospitalityculinary_specialeventsplanning_documentation](https://first.fanshawec.ca/cae_tourismhospitalityculinary_specialeventsplanning_documentation)

CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: All THS Programs		
Program Number: All THS Programs	Date Submitted: 4/30/2020	
Dean responsible for program: Tracy Gedies	Chair: James Smith	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input checked="" type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input checked="" type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input checked="" type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input checked="" type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 20201	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2019	
<i>I have read the reasons for the change and...</i>		<i>Signature and date</i>
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 April 30, 2020
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Senior Vice President Academic (required for major changes and late DAs):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 May 4, 2020
Office of the Registrar:	<input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	

Notes:

Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.

1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).

2.0

[The proposed change is asking to replace SFTY-1067 with SFTY-1075 from the DA of each program in the School of Tourism, Hospitality and Culinary Arts. We are proposing that the course be changed from a graded course to a pass/fail. The curriculum of this course includes the Safe Food Handler, Smart Serve certifications and CPR all of which are administered by a third party. Students require these certifications prior to beginning courses in the Chef's Table restaurant.

Reason/Rationale for Changes

2.1 The reason for the change is based on:

- ☐ A recent program review
- ☐ Program Advisory Committee feedback
- ☐ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☐ Shared curriculum
- ☐ Trends in the field/industry
- ☒ Other (please describe): reducing student fees

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- ☒ Yes
- ☐ No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- ☐ Goal 1 – Enhance innovative practices for exceptional student learning
- ☐ Goal 2 – Manage enrolment growth
- ☒ Goal 3 – Optimize use of resources
- ☐ Goal 4 – Build sustainable sources of alternative revenue

3.0 Students

3.1 Will the change affect the cost of the program for students?

- ☒ Yes
☐ No

3.2 If yes, there will be an additional cost for:

- ☐ Materials (Include details):
☐ Equipment (Include details):
☒ Other (Please describe): Material fees will be reduced by \$100 per student

4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])

- ☒ Yes
☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- ☒ No
☐ Yes (If yes, please explain)

5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- ☒ No
☐ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- ☐ Lawrence Kinlin School of Business
☐ School of Information Technology
☐ School of Contemporary Media
☐ School of Design
☐ School Digital and Performing Arts
☒ School of Tourism, Hospitality and Culinary Arts
☐ School of Community Studies
☐ School of Health Sciences
☐ School of Nursing
☐ School of Public Safety
☐ Donald J. Smith School of Building Technology
☐ Norton Wolf School of Aviation Technology
☐ School of Applied Sciences and Technology
☐ School of Transportation Technology and Apprenticeship

- ☐ School of Language and Liberal Studies
- ☐ English Language Institute
- ☐ London South Campus
- ☐ Simcoe/Norfolk Regional Campus
- ☐ St Thomas/Elgin Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?

(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
- ☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☐ No
- ☐ Yes (If yes, consult with the Co-op office prior to submission)

6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☒ No
- ☐ Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No
- ☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No
- ☐ Yes (If yes, please explain)

7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- ☒ Yes
- ☐ No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy A126) as listed below?

- ☐ No
☒ Yes

Local Certificate, Ontario College Certificate and Graduate Certificate - none required)	Diploma - 3 required (minimum of 1 must be an elective)	Advanced Diploma - 4 required (minimum of 2 must be electives)
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7.3 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No
☒ Yes

Note: In accordance with POLICY NUMBER: A122 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

7.4 Indicate:

- i) Total program hours before proposed change: __varies_____
ii) Total program hours after proposed change: __the same_____
iii) Level(s) in which the proposed change(s) occurs: __1_____

7.4.1 Are the total program hours consistent with the requirements as listed below?

- ☒ Yes
☐ No (If no, please explain)

Local Certificate - 300 hours	Ontario College Certificate - 600 hours
Diploma - 1200 to 1400 hours	Advanced Diploma - 1800 to 2100 hours
Graduate Certificate - 600 hours	DOAA - less than 200 hours

Degree Audit Report

Catalog: 2020/2021

Program: CHF2 **Name:** Culinary Skills
Department: THS - Tourism, Hospitality & Cul.
Academic Level: PS
CCD: 7 - 2AcadSem/600-700 hrs
Credential: Ontario College Certificate
Grade Scheme: LG2
Major: CHF2 - Culinary Skills **Div:** THS - Tourism, Hospitality & Culinary Arts
Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 40.00 **Residency Reqmt:** 10.00
GPA Requirement: 2.00 **Residency Reqmt GPA:** 2.00
Minimum Grade: D

Academic Requirement: CHF2.20 Chef Training

Major: CHF1
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
SFTY-1075 Food Safety, Smart Serve & First Aid	15.00	1.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	

Subrequirement: Level 2

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-3043 Food Preparation 2	60.00	2.00	
FDMG-3044 Garde Manger	60.00	2.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
ANTH-1012 Cultural Anthropology	45.00	3.00	**

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

Subrequirement: Program Residency

Students Must Complete a Minimum of 10 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Degree Audit Report

Approved By Chair/Manager:

A handwritten signature in brown ink that reads "Michelle Giroux".

Department and Date:

April 28, 2020

Approved by Dean:

A handwritten signature in black ink that reads "Lucy Gheis".

Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

Degree Audit Report

Catalog: 2020/2021

Program: CLM4	Name: Culinary Management
Department: THS - Tourism, Hospitality & Cul.	
Academic Level: PS	
CCD: 8 - 4AcadSem/1200-1400hrs	
Credential: Ontario College Diploma	
Grade Scheme: LG2	
Major: CLM4 - Culinary Management	Div: THS - Tourism, Hospitalit & Culinary Arts
Co-Op Indicator: N/A	

Academic Program Requirement

Total Credits: 80.30	Residency Reqmt: 21.00
GPA Requirement: 2.00	Residency Reqmt GPA: 2.00
Minimum Grade: D	
Academic Requirement: CLM4.19 Culinary Management	

Major: CLM4
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
SFTY-1075 Food Safety, Smart Serve & First Aid	15.00	1.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	

Subrequirement: Level 2

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-3043 Food Preparation 2	60.00	2.00	
FDMG-3044 Garde Manger	60.00	2.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
FDMG-3001 Externship 1	175.00	4.80	

Subrequirement: Level 4

Take all of the following Mandatory Courses:

Degree Audit Report

	Total Hours	Total Credits	GE
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
FDMG-5003 Food Facility Design	30.00	2.00	
HOSP-3007 Numbers for Hospitality	60.00	4.00	
FDMG-3038 Food & Wine Dynamics	30.00	2.00	
FDMG-3046 Artisanal Cuisine	60.00	2.00	

Subrequirement: Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MGMT-3012 Management Techniques	30.00	2.00	
PLAN-5001 The Main Event	15.00	1.00	
FDMG-5019 Culinary Knowledge-Adv	45.00	3.00	
FDMG-3045 Contemporary Cuisine	60.00	4.00	
FDMG-5022 Chef's Table	60.00	4.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**

Subrequirement: Add'l Requirement

Take all of the following Mandatory Courses - Usually taken in Levels 4 and 5

	Total Hours	Total Credits	GE
BAKE-3010 Cafe Production	60.00	2.00	
FDMG-3047 Restaurant Production 2	105.00	3.50	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

Subrequirement: Program Residency

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

Degree Audit Report

Catalog: 2020/20201

Program: BPM2 **Name:** Baking and Pastry Arts Management
Department: THS - Tourism, Hospitality & Cul.
Academic Level: PS
CCD: 8 - 4AcadSem/1200-1400hrs
Credential: Ontario College Diploma
Grade Scheme: LG2
Major: BPM2 - Baking & Pastry Arts **Div:** THS - Tourism, Hospitality & Culinary Arts
Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 76.80 **Residency Reqmt:** 20.00
GPA Requirement: 2.00 **Residency Reqmt GPA:** 2.00
Minimum Grade: D

Academic Requirement: BPM2.19 Baking and Pastry Arts Management

Major: BPM2
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
SFTY-1075 Food Safety, Smart Serve & First Aid	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-3009 Bake Practical 2	60.00	2.00	
BAKE-1009 Baking & Pastry Arts Theory	45.00	3.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	

Subrequirement: Level 4

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

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		Total Hours	Total Credits	GE
HOSP-3007	Numbers for Hospitality	60.00	4.00	
MGMT-3012	Management Techniques	30.00	2.00	
BAKE-1011	Bread & Yeast Products	60.00	2.00	
ENTP-3001	Entrepreneurial Spirit	45.00	3.00	
BAKE-3011	Pastry Production	60.00	2.00	
BAKE-1010	Cake Craft	60.00	2.00	

Subrequirement: Level 5

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
BAKE-5008	Patissier Practical	60.00	2.00	
BAKE-5011	Pastry & Confectionery	60.00	2.00	
BAKE-5009	Patissier Production	60.00	2.00	
BAKE-5004	Patissier Theory	30.00	2.00	
BAKE-5010	Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003	Food Facility Design	30.00	2.00	
BEVR-1005	Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001	The Main Event	15.00	1.00	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 3

Subrequirement: Program Residency

Students Must Complete a Minimum of 20 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

Degree Audit Report

Catalog: 2020/2021

<p>Program: GRM2</p> <p>Department: THS - Tourism, Hospitality & Cul.</p> <p>Academic Level: PS</p> <p>CCD: 8 - 4AcadSem/1200-1400hrs</p> <p>Credential: Ontario College Diploma</p> <p>Grade Scheme: LG2</p> <p>Major: GRM3 - Golf and Club Management</p> <p>Co-Op Indicator: Mandatory Co-op</p>	<p>Name: Golf and Club Management (Co-op)</p> <p>Div: THS - Tourism, Hospitality & Culinary Arts</p>
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Academic Program Requirement

<p>Total Credits: 81.50</p> <p>GPA Requirement: 2.00</p> <p>Minimum Grade: D</p>	<p>Residency Reqmt: 21.00</p> <p>Residency Reqmt GPA: 2.00</p>
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Academic Requirement: GRM2.19 Golf & Club Management

Major: GRM3

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Level 1

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MATH-1210 Math for Hospitality	30.00	2.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
SFTY-1075 Food Safety, Smart Serve & First Aid	15.00	1.00	
BUSI-1063 Business for Club Managers-Intro	45.00	3.00	
DEVL-1049 Career Preparation	30.00	2.00	
RECN-1040 Golf & Recreation in Canada	30.00	2.00	
RECN-1028 Playing the Game	75.00	4.00	
HORT-1042 Turf Management 1	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
BEVR-1001 Mixology	45.00	1.50	
COOP-1020 Co-operative Education Employment Prep	6.00	1.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
COMP-1528 Software Skills Development	22.00	2.00	
MGMT-1257 Leadership & Organizational Skills	44.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
FDMG-1124 Cooking for Club Managers	44.00	3.00	
FDMG-1125 Food & Beverage Service for Clubs	55.00	4.00	
MKTG-1099 Marketing Strategies & Analysis	44.00	3.00	
MGMT-1260 Customer Service for Clubs	33.00	2.00	
RECN-3020 Golf Swing Analysis	30.00	2.00	

Subrequirement: Level 3

Take all of the following Mandatory Courses:

**Total Total GE
Hours Credits**

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ENTP-3001	Entrepreneurial Spirit	45.00	3.00
ACCT-1105	Accounting for Clubs	44.00	3.00
COMM-3080	Comm for Tourism & Hospitality	45.00	3.00
MGMT-3088	HR Management & Employee Engagement	44.00	3.00
MRCH-1012	Golf Shop Operations & Retail	40.00	3.00
HORT-5007	Turf Management & Course Design-Adv	44.00	3.00

Subrequirement: Level 4

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
LAWS-3060 Law & Risk Management	33.00	2.00	
MGMT-5088 Golf & Club Facilities Management	55.00	4.00	
BEVR-1022 Wine & Beer	33.00	2.00	
PLAN-5001 The Main Event	15.00	1.00	
MGMT-5090 Club Governance Policies & Procedures	33.00	2.00	
TOUR-3004 Golf Tourism	11.00	1.00	
ECON-3008 Global Economics	45.00	3.00	**
MGMT-5089 Guest Membership Sales Management	33.00	2.00	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 1

Subrequirement: Program Residency

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

Degree Audit Report

Catalog: 2020/2021

Program: SEP1 **Name:** Special Events Planning
Department: THS - Tourism, Hospitality & Cul.
Academic Level: PS
CCD: 8 - 4AcadSem/1200-1400hrs
Credential: Ontario College Diploma
Grade Scheme: LG2
Major: SEP1 - Special Events Planning **Div:** THS - Tourism, Hospitalit & Culinary Arts
Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 83.00 **Residency Reqmt:** 21.00
GPA Requirement: 2.00 **Residency Reqmt GPA:** 2.00
Minimum Grade: D

Academic Requirement: SEP1.19 Special Events Planning

Major: SEP1
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
HOSP-1016 Event Management-Intro	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
SFTY-1075 Food Safety, Smart Serve & First Aid	15.00	1.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
COMP-1517 Technology for Hospitality	45.00	3.00	
MGMT-1259 Event Sales & Service	45.00	3.00	
DEVL-1049 Career Preparation	30.00	2.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
HOSP-5003 Event Management Systems	45.00	3.00	
FDMG-1116 Food Service & Catering	45.00	3.00	
BUSI-1179 Business Essentials for Event Management	60.00	4.00	
MGMT-1256 Event PR & Sponsorship	45.00	3.00	
PSYC-1027 Human Relations	45.00	3.00	**
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
MKTG-1059 Marketing for Tourism & Hospitality	45.00	3.00	
FLDP-1033 Practicum 1	15.00	1.00	

Subrequirement: Level 3

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
PLAN-3009 Event Management Strategies	45.00	3.00	

Degree Audit Report

PLAN-1028 Meetings & Conferences	30.00	2.00
PLAN-1029 Weddings & Occasions	30.00	2.00
PLAN-1030 Sports & Festivals	30.00	2.00
ENTP-3001 Entrepreneurial Spirit	45.00	3.00
BEVR-1026 Beer, Wine & Spirits	45.00	3.00

Subrequirement: Level 4

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MGMT-3085 HR & Volunteer Management	60.00	4.00	
MGMT-5087 Global Leadership	45.00	3.00	
PLAN-5002 Event Management	60.00	4.00	
MGMT-3086 Risk Management & Insurance	60.00	4.00	
FINA-3045 Event Financial Management	60.00	4.00	
ENVR-5016 Corporate Responsibility	30.00	2.00	
FLDP-3037 Practicum 2	15.00	1.00	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 3

Subrequirement: Program Residency

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

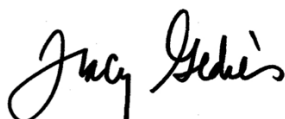
Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

Degree Audit Report

Catalog: 2020/2021

Program: FNM2	Name: Nutrition and Food Service Management
Department: THS - Tourism, Hospitality & Cul.	
Academic Level: PS	
CCD: 8 - 4AcadSem/1200-1400hrs	
Credential: Ontario College Diploma	
Grade Scheme: LG2	
Major: FNM2 - Nutrition & Food Service Mgmt	Div: THS - Tourism, Hospitalit & Culinary Arts
Co-Op Indicator: N/A	
Academic Program Requirement	
Total Credits: 84.60	Residency Reqmt: 22.00
GPA Requirement: 2.00	Residency Reqmt GPA: 2.00
Minimum Grade: D	
Academic Requirement: FNM2.19 Nutrition and Food Service Management	

Major: FNM1
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
SFTY-1075 Food Safety, Smart Serve & First Aid	15.00	1.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	

Subrequirement: Level 2

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-3043 Food Preparation 2	60.00	2.00	
FDMG-3044 Garde Manger	60.00	2.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
FDMG-1114 Restaurant Production 1	90.00	3.00	

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
NUTR-1015 Field Placement	175.00	4.80	

Degree Audit Report

Subrequirement: Level 4

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
ANTH-1002 The Anthropology of Modern Gastronomy	45.00	3.00	**
NUTR-1011 The Science of Food & Nutrition	45.00	3.00	
NUTR-1012 Physiology & Normal Nutrition	30.00	2.00	
ACCT-1104 Accounting Fundamentals	45.00	3.00	
NUTR-1013 Clinical Documentation	30.00	2.00	
NUTR-1014 Therapeutic Nutrition	30.00	2.00	
HOSP-1013 Employee Relations	45.00	3.00	
NUTR-3008 Nutrition Therapy Practical	45.00	2.00	

Subrequirement: Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
NUTR-3004 Clinical Placement	175.00	4.80	
FDMG-1060 Institutional Facility Design	40.00	3.00	
MKTG-3041 Marketing Nutrition	45.00	3.00	
FDMG-5018 Auditing & Compliance	40.00	3.00	
FINA-3038 Finance for Food & Nutrition Management	40.00	3.00	
NUTR-3006 Nutrition Screening	40.00	3.00	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

de Groot, Elizabeth

From: de Groot, Elizabeth
Sent: May 6, 2020 9:28 AM
To: McCallum, Tiffany
Subject: FW: Curriculum Modifications for Gary's Approval
Attachments: Curriculum Modification Request Form-FBM.docx; FBM8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-HMT.docx; HMT8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-THM1.docx; THM1 Proposed Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-SFTY-1067.docx; THS Updated SDAR forms 20201.docx; Gen Ed Changes

Hi Tiffany,

Please see attached 4 curriculum modifications from the school of Tourism and Hospitality. Gary's approval is noted in the email below.

Thanks!

Elizabeth

Elizabeth de Groot
Assistant to the Director
Centre for Academic Excellence

From: Doherty, Amy <ADoherty@fanshawec.ca>
Sent: May 5, 2020 2:11 PM
To: de Groot, Elizabeth <e_degroot@fanshawec.ca>
Cc: Yantz, Greg <gyantz@FanshaweC.ca>
Subject: FW: Curriculum Modifications for Gary's Approval

Elizabeth – Gary approves the attached documents, see his note below. Please advise if this is okay or not...

I'll approve all this by way of email trail – based on Greg's review and approval.
Let me know if that works for Greg –

Thanks as always. Gary

Gary Lima, PhD
Senior Vice President Academic

Office of the Vice President Academic
1001 Fanshawe College Blvd. London, ON N5Y 5R6
T: 519-452-4462
Cell: 519.495.8153
glima@fanshawec.ca
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Amy Doherty

Administrative Assistant to the Senior Vice President

Office of the Senior Vice President Academic

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T 519.452.4462 | F 519.451.8831

adoherty@fanshawec.ca

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From: de Groot, Elizabeth

Sent: May-04-20 3:47 PM

To: Doherty, Amy <ADoherty@fanshawec.ca>

Subject: Curriculum Modifications for Gary's Approval

Hi Amy,

We have received 4 curriculum modifications from Tourism and Hospitality that require Gary's approval to move forward since they are for this Fall semester and are late. Can I ask you to arrange for Gary to review the attached curriculum modifications and either just email his approval or put his electronic signature in each of the 4 request forms?

Thank you,

Elizabeth

Elizabeth de Groot

Assistant to the Director

Centre for Academic Excellence

Quality through Collaboration

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